

Date of Application, 19th July, 1887.  
Specification Accepted, 19th Aug., 1887

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A.D. 1887, 19th JULY. N° 10,108.

COMPLETE SPECIFICATION.

Improvements in or Applicable to the Manufacture of Grape Wines.

I, WILLIAM WILD, of 10, Camomile Street, London, in the County of Middlesex, Doctor of Medicine, do hereby declare the nature of the said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

- 5 This Invention relates to improvements in or applicable to the manufacture of grape wines, and consists, essentially in the application and use of pure grape must concentrated "in vacuo" to and in the manufacture of unfermented and fermented still and sparkling grape wines, and in the manufacture substantially as hereinafter described of unfermented and fermented still and sparkling grape wines from pure  
10 grape must concentrated "in vacuo."

The concentrated grape must is prepared "in vacuo" from fresh grapes by the evaporation therefrom more or less completely of their contained water at the lowest possible temperature which latter varies with the degree of vacuum under which the process is carried on, and contains all the good qualities of the fresh grape must from  
15 which it was prepared.

In carrying the said Invention into effect, the concentrated grape must is treated in the following improved manner:

- For the manufacture of unfermented grape wine; one part of the concentrated grape must is mixed with from about 5 to 10 parts of pure water according to the  
20 density and degree of concentration of the grape must and of the wine desired. The grape juice thus regenerated is filtered in order to obtain a perfectly clear liquid, and is subsequently heated preferably by steam in hermetically closed tin lined copper vessels in which it is treated and kept under pressure until all contained ferment is destroyed, when it is filled into sterilized bottles or containers.
- 25 If it be required to obtain a sparkling unfermented wine, then such sterilized liquid is kept from contact with air so as to avoid contact with any new ferment, and is charged with carbonic acid gas in ordinary soda water or other suitable machinery, and is filled into sterilized bottles or containers.

For the manufacture of fermented grape wine, the concentrated grape must is  
30 reconverted into the original bulk and quality of grape juice by adding to it as much distilled water as was removed by the said process of concentration, and such juice

[Price 4d.]



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*Wild's Improvements in or Applicable to the Manufacture of Grape Wines.*

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without being filtered is conveyed into suitable fermenting tanks where it is fermented at the temperature which is most suitable for the development of the ferment and for the formation of alcohol in the liquid, and is subsequently filled into bottles or containers.

Red wines are prepared from concentrated grape must in which the skins of the grapes are or have been left, and the primary fermentation is caused to take place before the wine is racked from the skins. 5

If a sparkling fermented wine is required, the wine is caused to undergo a secondary fermentation for which purpose it should be allowed to remain in casks at a medium temperature for a sufficiently lengthy period, say, eighteen months, after which it is charged with carbonic acid gas in the manner hereinbefore indicated. 10

Having now particularly described and ascertained the nature of my said Invention, and in what manner the same is to be performed, I declare that what I claim is:—

1. The application and use of pure grape must concentrated "in vacuo" to and in manufacture of unfermented and fermented still and sparkling grape wines. 15
2. The manufacture substantially as hereinbefore described of unfermented and fermented still and sparkling grape wines from pure grape must concentrated "in vacuo."

Dated this 18th day of July 1887.

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Agents for the Applicant.